

Snacks Whilst You Decide

Bao Bun £10

Sticky Chicken & Garlic Dressing

3 Maldon Oysters £15

Red Wine Shallots & Lemon

Cauliflower Popcorn (ve) £8

Teriyaki, Soy, Chilli & Sesame

Mini Bangers & Ale Dip £6

Tangy Dijon MUSTARD, SULPHITES, GLUTEN

Chicken & Leek Croquettes £8

Sriracha Mayo

Starters & Light Plates

Pâté de Campagne £10

Cumberland Sauce, Balsamic Onions & Grilled Sourdough MILK, SULPHITES, EGG, GLUTEN, NUTS, MUSTARE

Grilled Scallops £15

Cauliflower Cream, Pancetta & Black Pudding Crumb

Woodland Mushroom Soup (ve) £9

Cep & Truffle Butter, Sourdough Toast GLUTEN, SULPHITES

Roast and Pickled Heritage Beetroots (v) £9

Whipped Ragstone Goats Cheese & Fresh Horseradish SULPHITES, EGG, MILK, MUSTARD

Smoked Scottish Salmon £12

Toast, Shallots, Capers & Cracked Pepper SULPHITES, FISH, GLUTEN

Cold Water Prawn Cocktail £13

XO Mayonnaise, Grilled Gem Lettuce & Lemon SHELLFISH, SULPHITES, EGG, MUSTARD

Confit Duck Leg Fritter £9

Dark Plum Sauce & Celeriac Remoulade GLUTEN, SULPHITES, EGG, MUSTARD, MILK

Heritage Beef Tartare £14

Melba Toast & Anchovy Mayonnaise GLUTEN, SULPHITES, EGG, MUSTARD, FISH

Hispi Cabbage & Bacon

Creamy Mash (v)

Mainstay

Pepper-Crusted Hampshire Venison Loin £34

Mash, Soused Blackberries & Buttered Cabbage

Short Rib Chuck Burger £20

Streaky Bacon, Cheddar Cheese, Red Onion, Burger Sauce, Baby Gem Lettuce, Brioche Bun & Koffman Salted Fries GLUTEN SOYA MILK EGG SUI PHITES

Fresh Rigatoni Pasta 'Arrabiata' £18

Pulled Wiltshire Pork & Aged Parmesan MILK, SULPHITES, GLUTEN, EGG

Tarte Fine Of Shallot, Crispy Clarence Court Egg (v) £20

Garlic Mushrooms & Mustard Dressing MILK, SULPHITES, GLUTEN, EGG, MUSTARD

Chicken Milanese £23

Rocket & Shaved Parmesan, Salsa Verde, Koffman Salted Fries

Line Caught Atlantic Cod £30

Cockles, Winter Samphire & Vermouth Sauce MILK, SULPHITES, FISH, SHELLFISH

From The Grill

Hampshire 32-Day Dry Aged Ribeye £32

Crisp Onion Rings, Watercress & Big Chips SULPHITES, GLUTEN

Grilled Gilthead Bream £28

Soft Leeks, Saffron Gnocchi & Lemon MILK, FISH, GLUTEN

Miso Glazed Aubergine (ve) £18

Winter Ratatouille, Grilled Onions & Polenta MILK, SULPHITES, GLUTEN, SOY

Rare-Breed Pork Chop Mustard Glaze £26

Cheddar Mash, Apple Relish & Calvados Sauce

Sauces £3

Peppercorn. Béarnaise,

Café de Paris Butter, Chimichurri (ve)

Sharing Dishes

Hampshire 32-Day Aged Beef Fillet Wellington £95

Mash, Glazed Carrots & Red Wine Gravy

West Coast Smoked Haddock & Tiger Prawn Fish Pie £55

Crayfish Ceasar Salad & Mashed Peas SULPHITES, GLUTEN, MILK, FISH, SHELLFISH, EGG

All Sides £5

Garlic & Black Pepper Creamed Spinach (v) Crushed New Potatoes, Sour Cream & Chives (v)

Big Chips (ve)

Honey Glazed Chantenay Carrots (v)

Green Salad (ve)

Koffman Salted Fries (ve)

(ve = Vegan, v = Vegetarian. All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.

Cocktails

Bramble £11

No .3 Gin, Crème de Mûre & Lemon Juice

Classic Champagne Cocktail £20

Courvoisier VS, Angostura Bitter, Bollinger Champagne & Brown Sugar

The Signet Mule £13

The king's ginger liqueur, Cascabel honey tequila, Lime Juice, Ginger Beer & Bitters

Puddings

Affogato £6

Espresso, Purbeck Vanilla Ice Cream & Brandy Snap MILK, SULPHITES, EGG, GLUTEN

Spiced Treacle Tart £9

Clotted Cream Ice Cream & Caramel Sauce MILK, SULPHITES, EGG, GLUTEN

Crème Brûlée Cheesecake £9

Cassis Sorbet MILK, NUTS, EGG, GLUTEN

Rouxle's Chocolate Nemesis £9

Blackberry Compote & Togsted Hazelnuts MILK, NUTS, EGG, GLUTEN, SOY

Tiramisu £9

Spiced Bread, Bitter Chocolate Crumb & Brandy MILK, SULPHITES, EGG, GLUTEN, SOY

Selection Of British Artisan Cheeses £14 Chutney & House Crackers

MILK, SULPHITES, CELERY

Selection of Jersey Cream Ice Cream £2.5 per scoop

Chocolate, Vanilla, Strawberry FGG. MILK

Selection Of Sorbets (ve) £2.5 per scoop

Lemon, Cassis, Blood Orange

